



GUEST CHEFS FROM THE FULLERTON HOTEL PRESENT

新加坡富麗敦酒店客席廚師呈獻

BEST OF SINGAPORE 新加坡美食之最

Appetizer 頭盤

	HK\$
Crispy Pork Rolled Bean Curd Loh Bak with Cucumber and Red Onion 五香肉卷	88
Mackerel Fish Otak Otak with Coconut Cream 香烤鯖魚烏達	88
Nonya Mango Salad with Fresh Mint, Chili, Red Onion and Ginger Flower 娘惹酸辣芒果沙律	118

Soup 湯

Kurobuta Pork Rib Bak Kut Teh Pork rib with white pepper herbal broth and Chinese dough fritters 黑豚肉肉骨茶	88
Kambing Soup Mutton soup with Indian spices, coriander leaf and fried shallots served with French loaf 羊肉湯	88

Noodle Station 即煮麵檔

Teochew Bak Chor Mee Egg noodles with crispy pork lard, meatballs, minced pork, fish cake, pork liver, braised mushrooms, lettuce, chili and black vinegar 傳統潮州肉脞麵	108
Curry Chicken Bee Hoon Mee Aromatic spicy coconut gravy with dried bean curd puff, potato and egg 咖喱雞米粉	108

Main Dish 主菜

	HK\$
Wok-fried Sambal Prawn with Petai 鑊炒參巴臭豆蝦	318
Wok-fried Turnip Cake with Egg, Prawns and Chive 鑊炒蘿蔔糕	118
Fullerton Signature Curry Chicken 富麗敦招牌咖哩雞	108
Baked Sambal Stingray with Chincalok and Calamansi 參巴醬烤魔鬼魚	220
Five-spice Roasted Chicken with Prawn Cracker (Half) 五香烤雞配脆蝦片 (半隻)	218
Wok-fried Crayfish in Creamy Salted Egg Sauce 鑊炒黃金小龍蝦	338

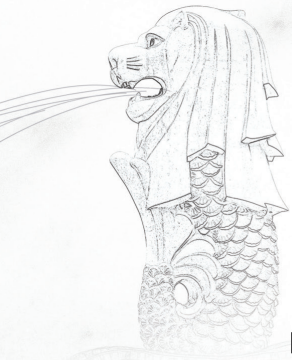
Dessert 甜品

Cheng Tng (hot or cold) Traditional sweet dessert soup with longan, barley, ginkgo nuts and white snow fungus 五味蓮子清湯 (熱或凍)	68
Durian Bubur Terigu Thick and creamy with gula melaka and coconut milk 榴槤糊	68

All prices are subject to 10% service charge 另收加一服務費

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern
為閣下健康著想，如閣下對任何食物有過敏反應，請與職員聯絡





BEST OF SINGAPORE TASTING MENU

APPETISER PLATTER

Crispy Pork Rolled Bean Curd Loh Bak with Cucumber and Red Onion
Mackerel Fish Otak Otak with Coconut Cream
Nonya Mango Salad with Fresh Mint, Chili, Red Onion and Ginger Flower

SOUP

Kambing Soup

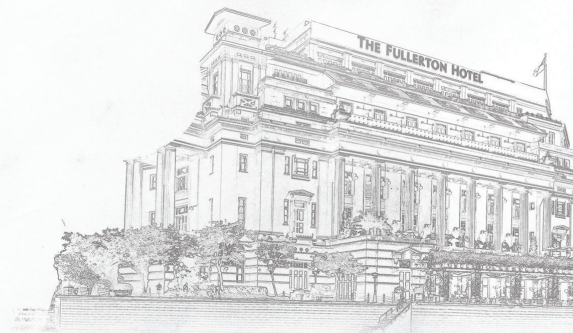
MAIN COURSES

Teochew Bak Chor Mee
Baked Sambal Stingray with Chincalok and Calamansi
Wok-fried Crayfish in Creamy Salted Egg Sauce
Kurobuta Pork Rib Bak Kut Teh

DESSERT DUO

Cheng Tng
Durian Bubur Terigu

HK\$328 per person
(Minimum 4 persons)



We recommend the following drinks for perfect pairing with the dishes on menu.

Fresh squeezed juice package — Additional HK\$100 per person

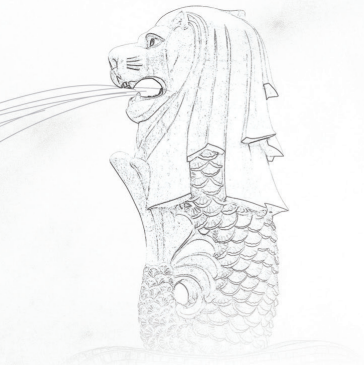
APERITIF Pomegranate with passionfruit juice
APPETISERS Green apple with cucumber juice
MAIN COURSES Beetroot juice
DESSERTS Pineapple and pear juice

Wine pairing package — Additional HK\$200 per person

APERITIF Château Dalmeran Rosé de Saignee 2015
APPETISERS Domaine Bru Bache Jurançon Sec 2014
MAIN COURSES Domaine La Célestière VDP Vaucluse 2016
Domaine La Célestière Châteauneuf du Pape Tradition 2011
DESSERTS Domaine Bru Bache Jurançon Sec Les Casterrasses 2015

Juice and wine by the glass

Juice	All of the above listed juices	HK\$52
Wine	Château Dalmeran Rosé de Saignee 2015	HK\$68
	Domaine La Célestière Cuvée Vaucluse 2016	HK\$68
	Domaine Bru Bache Jurançon Sec Les Casterrasses 2015	HK\$108



新加坡美食之最 賞味菜譜

頭盤

五香肉卷
香烤鯖魚烏達
娘惹酸辣芒果沙律

湯

羊肉湯

主菜

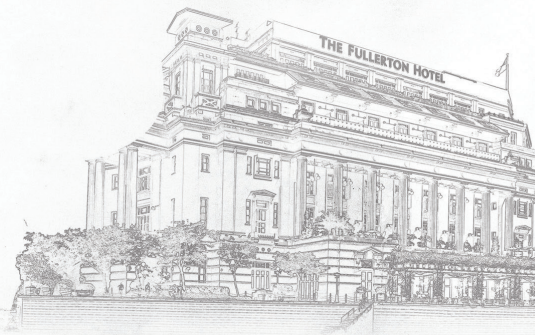
傳統潮州肉脞麵
參巴醬烤魔鬼魚
鑊炒黃金小龍蝦
黑豚肉肉骨茶

甜品二重奏

五味蓮子清湯
榴槤糊

每位港幣\$328

(最少四位用)



沙嗲軒悉心為您挑選各式鮮榨果汁及佳釀配搭菜譜上的新加坡佳餚。

鮮榨果汁配搭套餐 — 額外每位港幣\$100

餐前果汁 石榴熱情果汁
前菜 青蘋果青瓜汁
主菜 紅菜頭汁
甜品 菠蘿香梨汁

佳釀配搭套餐 — 額外每位港幣\$200

餐前酒 Château Dalmeran Rosé de Saignee 2015
前菜 Domaine Bru Bache Jurançon Sec 2014
主菜 Domaine La Célestière VDP Vaucluse 2016
Domaine La Célestière Châteauneuf du Pape Tradition 2011
甜品 Domaine Bru Bache Jurançon Sec Les Casterrasses 2015

鮮榨果汁及佳釀 (每杯)

鮮榨果汁	上列鮮榨果汁	港幣\$52
各式佳釀	Château Dalmeran Rosé de Saignee 2015	港幣\$68
	Domaine La Célestière Cuvée Vaucluse 2016	港幣\$68
	Domaine Bru Bache Jurançon Sec Les Casterrasses 2015	港幣\$108